



CHICKEN WITH PEACHES AND HONEY

🔪 5 min ⌚ 40 min 🌿 easy 🍽️ 4 servings

INGREDIENTS

1000 g chicken breasts
70 g balsamic vinegar
50 g soy sauce
3 tbsp honey
1 tsp salt
1 tsp pepper
½ tsp sweet paprika
60 g olive oil
200 g onion, cut in 4
2 garlic cloves
400 g tomatoes, canned
4 peaches (500 g), cut in slices
3 stalks basil, finely chooped, leaves only

PREPARATION

1. Marinate the chicken in a deep bowl using 20 g balsamic vinegar, soy sauce, 1 tbsp honey, salt, pepper and paprika and place in the fridge until it's time to cook it.
2. Place olive oil, onion and garlic into mixing bowl, chop **5 sec/speed 5** and sauté **3 min/120°C/speed 1**.
3. Transfer chicken breasts in Varoma dish and Varoma tray and set aside.
4. Add remaining 50 g balsamic vinegar, tomatoes, two peaches and remaining 2 tbsp honey into mixing bowl, place Varoma into position and cook **25 min/Varoma/speed 1**.
5. Transfer chicken in a serving dish and set aside.
6. Add remaining two peaches in Varoma dish and cook **7 min/Varoma/speed 2**, leaving the sauce into mixing bowl.
7. Pour sauce on top of chicken, add cooked peaches from Varoma dish and garnish with basil leaves. Serve immediately.
και γαρνίρετε με τα φύλλα βασιλικού. Σερβίρετε αμέσως.

TIP

Serve with rice.